



## Brunch Sit-Down Menu

Revised 7/10/2021

The following is a representation of the types of packages and services we offer. We have presented many different pricing options for your convenience. Please choose the type of culinary and dining experience you would like to enjoy. Prices for variations are available at your request. Please contact our Party Coordinator to start planning your party today at 412-688-8200.

### Booking Information:

- Requires a minimum of 25 guests.
  - Ⓟ Sunday -Thursday requires a minimum of \$21.50 per guest plus any set up fees, tax, and gratuity.
  - Ⓟ Friday requires a minimum of \$30 per guest plus any set up fees, tax, and gratuity.
  - Ⓜ Saturday requires a minimum of \$35 per guest plus any set up fees, tax, and gratuity.
- A \$100.00 deposit is required to hold date
- One check only
- 7% Sales tax is added to all checks unless tax-exempt form is submitted prior to arrival
- Payment required in full at the conclusion of event
- Pre-order from selected menu seven working days prior to the event
- Add one pint of our handcrafted specialty beer for only \$5.00 per person
- Add an exclusive Church Brew Works souvenir glass for only \$4.00 per person
- Custom menus and arrangements can be made, just ask.
- Host Bar: Charges are accrued on actual consumption. County alcohol tax of 7% will be added to the total beverage tab.
- Cash Bar: Prior approval needed

## Bronze Tier:

**Chicken Breast-** Lightly seasoned chargrilled chicken breast served with seasonal vegetables and finished with a roasted tomato demi-glace.

**Fluffy Scrambled Eggs-** Served with breakfast potatoes and breakfast sausage

**Pasta Primavera w/ Shrimp -** Cavatappi pasta tossed with shrimp and an array of fresh vegetables. Finished with an herb-garlic cream sauce and grated parmesan cheese.

**Vanilla French Toast-** Griddled golden-brown. Drizzled with caramel sauce and served with fresh fruit.

Price per Guest: \$15

- A. Served with house salad \$22
- B. Served with house salad and dessert \$25.50
- C. Served with appetizer and house salad \$27
- D. Served with appetizer, house salad, and dessert \$30.50

## Silver Tier:

**Quiche Lorraine-** with Swiss cheese and bacon. Served with fresh fruit.

**Salmon -** Lightly seasoned chargrilled fillet of salmon served with seasonal vegetables and a lemon herb cream.

**Bananas Foster French Toast-** griddled golden-brown. Topped with rum glazed bananas and drizzled with caramel sauce. Served with fresh fruit.

**Jubilee Hilltop Farms Beef and Mushroom Meatloaf-** made home style with fresh herbs and mushrooms, served with seasonal vegetables and red wine demi-glace.

Price per Guest: \$19

- A. Served with house salad. \$25
- B. Served with house salad and dessert. \$28.50
- C. Served with appetizer and house salad. \$30
- D. Served with appetizer, house salad, and dessert. \$33.50





## Gold Tier:

**Spinach, Mushroom and Goat Cheese Frittata-** Served with fresh fruit.

**Crab Cake-** lightly seasoned and oven baked. Served with seasonal vegetables and roasted red pepper aioli.

**Malted Belgian Waffles-** cooked to golden-brown. Topped with fresh fruit compote and orange whipped cream

**Beef Burgundy-** Sirloin beef strips braised in burgundy wine with carrots, onions, mushrooms and garlic. Served with rice pilaf.

Price per Guest: \$24

- A. Served with house salad. \$30
- B. Served with house salad and dessert. \$33.50
- C. Served with appetizer and house salad. \$35
- D. Served with appetizer, house salad, and dessert. \$38.50